



January 2018

Dine Downtown Menu - 35

CHOICE OF STARTER:

Black & Blue Salad

CHOPPED ROMAINE, BLACKBERRY- BALSAMIC VINAIGRETTE, BLUE CHEESE CRUMBLES, TOMATO, CUCUMBER & CAJUN
BLACKENED CHICKEN BREAST

Sweet Chili Cauliflower (vegan)

CORNMEAL FRIED CAULIFLOWER TOSSED W/ SWEET CHILI SAUCE & TOPPED W/ GREEN ONIONS

CHOICE OF ENTREE:

Jambalaya

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE, CELERY, ONION, BELL PEPPERS, FRESH GARLIC & HERBS COOKED UP WITH
WHITE RICE A SPICY TOMATO SAUCE, BUTTERMILK BISCUIT ON THE SIDE

Flat Iron Steak

WESTERN GRASS FED GROUND BEEF- CHAR GRILLED W/ A GARLIC- MOLASSES RUB, SAUTÉED ORGANIC SWISS CHARD,
SWEET POTATO FRIES, LEMON- HERB AIOLI

“Chicken” & Waffle (vegan)

APPLE WOOD SMOKED TOFU CUTLETS- DEEP FRIED W/ A LIGHT DUSTING OF FLOUR, JALAPENO - CORNMEAL WAFFLE,
APPLE BUTTER, VEGAN BACON

CHOICE OF DESSERT:

Zucchini Cake (vegan)

WHIPPED BUTTER CREAM FROSTING, PINEAPPLE SAUCE

Pound Cake

FRESH FRUIT COMPOTE, CANDIED NUTS